

COOKING WITH **Astérix**®



• UDERZO •

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COOKING WITH **Astérix**

Illustrations by Albert Uderzo

Recipes by Marie-Christine Crabol



RAVETTE BOOKS

Dear Asterix fan,

I hope that this book will give you many hours of fun in the kitchen and at the table, where you will be able to astound your friends and family with your culinary expertise.

Some of the ingredients are typically French and well worth searching out, so that you may obtain that true 'Asterix' taste in your cooking.

Bon Appetit!

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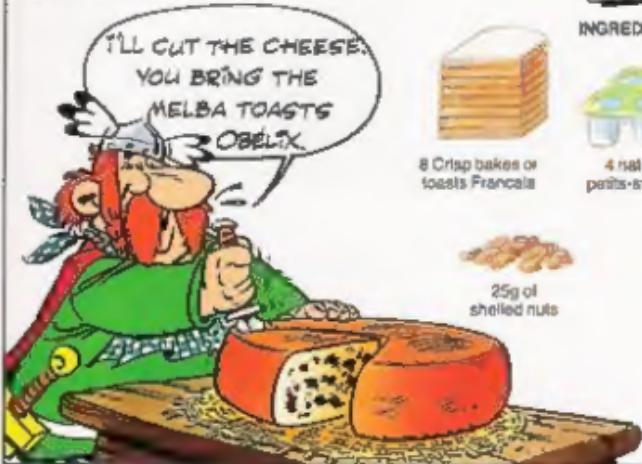
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CHIEF'S ROQUEFORT MELBA TOAST

SERVES 4
Preparation: 10mins Cooking: 15mins
Equipment: a large bowl, grater,
knife for buttering, baking tray,
spatula, fork, serving dish.
Preheat oven: Gas 2 (150°C)



INGREDIENTS



8 Crisp bakes or toasts Francés



4 natural petits-suisses



50g of Roquefort cheese



25g of shelled nuts



50g of softened butter



black pepper or Cayenne pepper



Put the Roquefort in the bowl and mash with a fork.



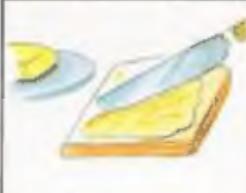
Add the 4 petits-suisses. Blend together.



Grate the nuts and add to the mixture. Mix well.



Add black pepper or Cayenne pepper to taste.



Spread the Melba toast with the softened butter. Be careful not to break them.



Place the toast on a baking tray. Cover each slice with the Roquefort mixture.



Place the baking tray in the oven Gas 2 (150°C) for approx 15 minutes.



Take the tray out of the oven. Remove the toast and arrange them on a serving dish.



ROMAN CANAPES

MAKES 24 CANAPES

Preparation: 15 mins

No cooking

Equipment: a kitchen knife,
a spoon, a buttering knife,
a board, a flat plate, a sieve,
kitchen paper, a tray
or serving dish.

A ROMAN ORGY ISN'T
A ROMAN ORGY
WITHOUT TIT-BITS!



6 slices of
white bread



2 tablespoons
mustard



100g of
softened butter



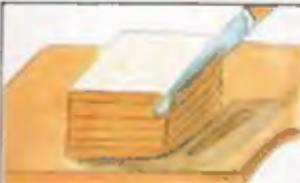
6 slices
of vacuum packed
cheddar cheese



24 watercress
leaves



6 red
radishes



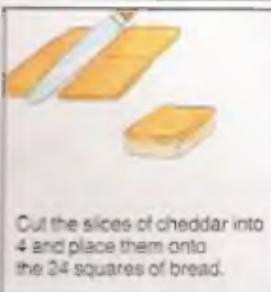
Cut off all the crusts from
the bread.



With a spoon, mix together
the butter and the mustard
on the plate.



Butter the slices of bread with
the butter mixture and cut
into 4.



Cut the slices of cheddar into
4 and place them onto
the 24 squares of bread.



Wash and drain the cress,
wash the 6 radishes.
Dry them on kitchen paper.



Top and tail each radish and
cut into 4 circles.



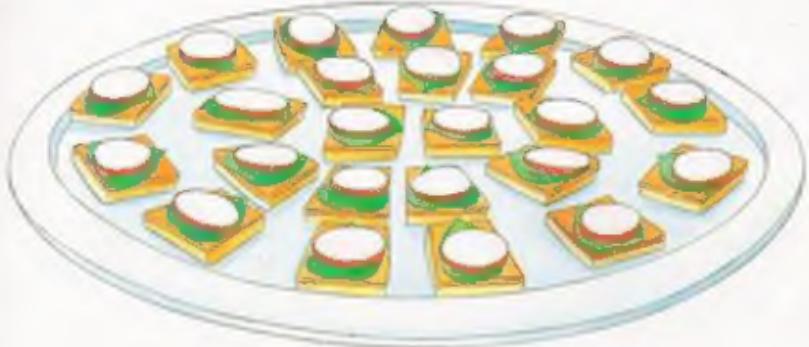
Arrange the canapés on the tray or serving plate.



On each canapé, place a well-dried watercress leaf.



To finish, place a radish circle on each leaf.



CALL THAT FOOD?
THEY'RE MAD THESE ROMANS!



LEGIONNAIRES' CRAB SALAD



LEGIONNAIRES!
FORM A CRAB!

SERVES 4
Preparation: 20 mins
Cooking: 15 mins
Equipment: small saucepan,
1 kitchen knife, 2 shallow bowls,
a bowl, a salad bowl, colander.

INGREDIENTS



8 crab sticks



2 ripe avocados



1 lettuce



1 grapefruit



2 eggs



1 lemon



250g pot of mayonnaise



In the pan, heat the water to boiling point.



Gently place the eggs in the water and boil for 12 minutes.



When hard-boiled, remove the shells under cold running water.



Peel the grapefruit, remove the skins from the segments and save the juice.



Skin the avocados and remove the stones.



Cut the avocados into cubes and sprinkle with lemon juice.



Wash the lettuce and shake dry. Put the lettuce in the salad bowl.



Add the grapefruit segments (without juice) and the avocados.



Chop the crab sticks into three and add to the salad.



Decorate the salad bowl with the 2 sliced hard boiled eggs.



Put the mayonnaise into a bowl and add the grapefruit juice.



Mix well, and pour the mayonnaise over the salad just before serving.



HEY, LADS! HE
SAID FORM A CRAB
NOT A TORTOISE.

SERVES 4

Preparation: 15 mins

Cooking: 0 mins

Equipment: 1 unopened mixing bowl, medium-sized saucpan, frying pan, fork, whisk, cup, knife.

UNHYGIENIX' CRISPY SARDINE SANDWICHES

INGREDIENTS

SARDINES ARE FOR EATING



tin sardines
in oil

100ml
milk

1 level tbsp
flour

100g grated
gruyere cheese

1 egg

50g butter

1 tsp oil

salt pepper



8 slices of
bread



Open the tin of sardines.
Pour the oil into the bowl.



Remove the bones and skin
from the sardines and
place in the bowl.



In the saucpan, gently heat
the milk.



1. In a bowl, add the
milk, flour, oil, egg
and the sardines.
Beat with whisk.



2. Add the sardines and
their oil, then remove
from the heat.



3. Break the egg into the cup, add
salt and pepper and beat
with a fork.



Pour the beaten egg into the pan. Mix well.



Pour the mixture back into the bowl to cool.



Spread 4 slices of bread with the mixture.



and place the other 4 slices on top.



in the frying pan, gently heat the butter with a little oil so that it does not burn.



Fry the crispy sardine sandwiches for 5 minutes on each side. Serve hot.



CHEESE DIP A LA PETITSUIX

SERVES 8 TO 10
Preparation: 40 mins
Equipment: colander, knife, fork,
chopping board, bowl, large round
serving dish.



1 head of cauliflower

INGREDIENTS



a bunch of radishes



celery



bundle of carrots



6 natural petits-suisse

100g Roquefort



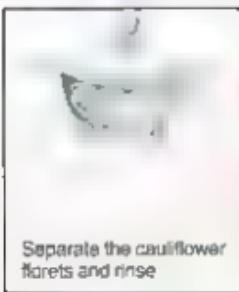
100g double cream



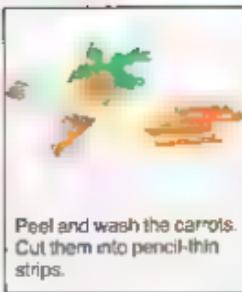
2 tablespoons
red wine vinegar



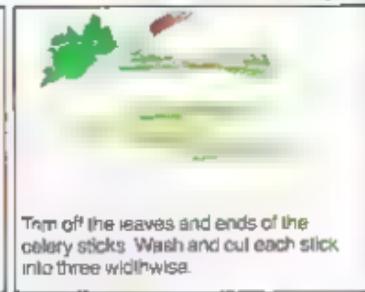
pepper
salt



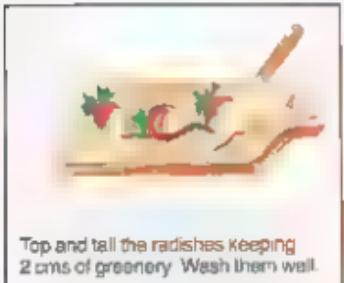
Separate the cauliflower florets and rinse



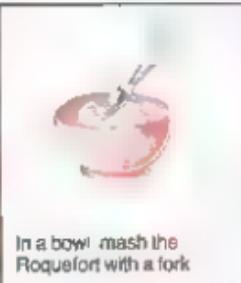
Peel and wash the carrots.
Cut them into pencil-thin
strips.



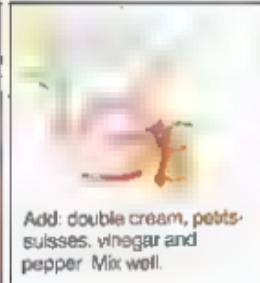
Trim off the leaves and ends of the
celery sticks. Wash and cut each stick
into three widths.



Top and tail the radishes keeping
2 cms of greenery. Wash them well.



In a bowl, mash the
Roquefort with a fork



Add: double cream, petits-
suisse, vinegar and
pepper. Mix well.



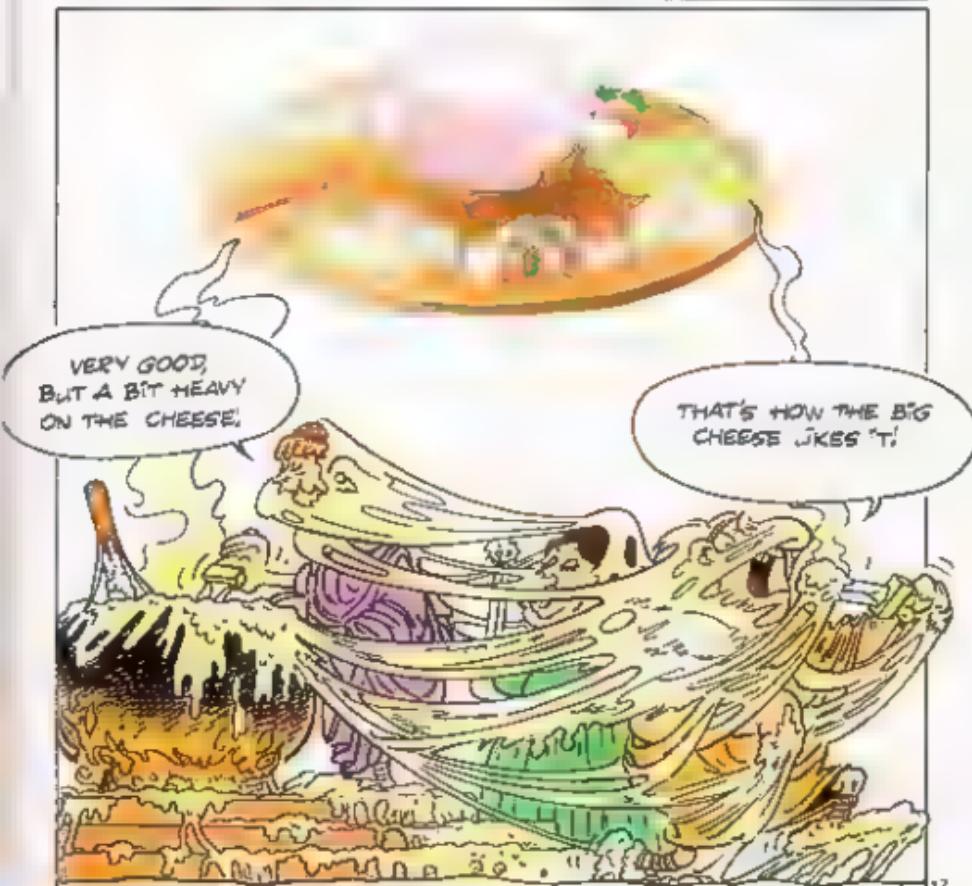
Taste the dip
Add salt if necessary



Place the dip in the middle of the
serving dish. Arrange the vegetables
around it



Help yourself to
vegetables and dip in!



INFAMOUS EXOTIC SALAD

INGREDIENTS

small fine hearts of palm

1 grapefruit

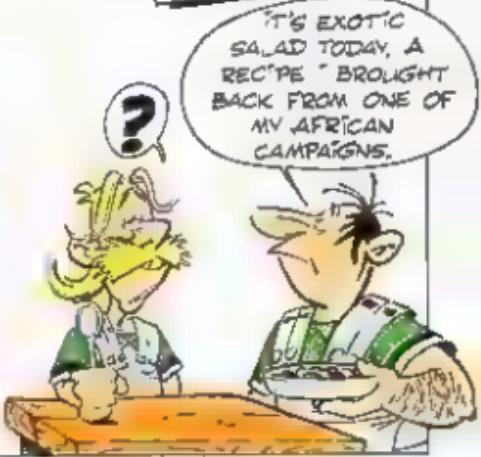
4 tomatoes

2 ripe avocados

1 lemon

100g black olives
oil (optional)

lemon vinaigrette



Slice the tomatoes and arrange around the edge of the serving dish



Set aside 2 whole hearts of palm. Slice up the others



Decorate the centre of the dish with the whole and the sliced hearts of palm



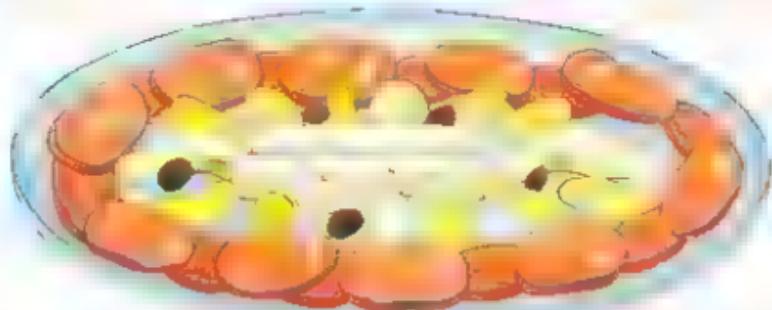
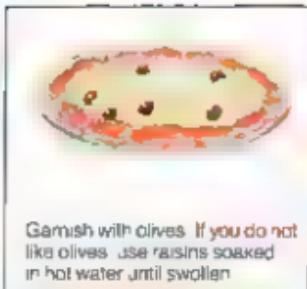
Cut the avocados into four. Remove the skins and the stones



Immediately sprinkle with lemon juice to stop them going black



Peel the grapefruit. Remove the skin from each segment



DRUID'S MARSHMALLOW SALAD

SERVES 4
Preparation: 30 mins No cooking
Equipment: kitchen knife, bowl, chopping board, potato peeler, large salad bowl

INGREDIENTS

12 marshmallows



1 green pepper

white cabbage



3 carrots

3 slices of tinned pineapple



1 lemon

100g mayonnaise



Remove any yellow outer leaves of the cabbage and rinse

2 tbsp double cream

salt and pepper



Cut the cabbage into fine strips

HEY, ASTERIX.
DO YOU THINK GETAFIX
WILL LET ME TASTE HIS
MAGIC SALAD?



Cut the green pepper into rings and remove any seeds.



Peel the carrots with the peeler and cut them into thin strips



Wash the green pepper



Drain the pineapple slices then chop them into cubes



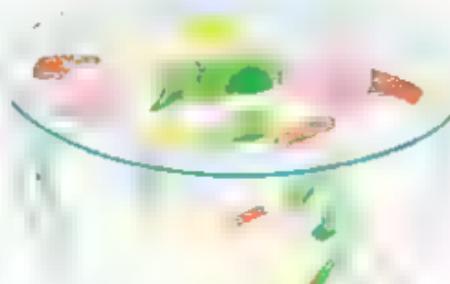
In a bowl, mix the lemon juice, double cream and mayonnaise. Season to taste.



Put the vegetables, marshmallows and pineapple in the salad bowl.



Just before serving, add the dressing and mix well. Season again, if necessary with salt and pepper.



ARE YOU GOING TO
LET ME MAKE THIS
SALAD OR NOT?

?



ORINJADE'S AVOCADO STUFFED TOMATOES

SERVES 4
Preparation: 15 mins
No cooking required
Equipment: kitchen knife, fork, colander, teaspoon, bowl, chopping board, grater, serving dish

ORINJADE IS EXPECTING US FOR DINNER. SHE'S PREPARED HER SPECIALITY!



8 ripe but firm
medium tomatoes



2 ripe medium
avocados



lemon



1 green pepper



small onion



salt

2 tablespoons
mayonnaise



Cut lids off the tomatoes. Reserve them. Spoon out the tomato flesh.



Salt lightly inside the tomatoes and place upside down in a colander



Halve the avocados. Remove skins and stones. Place in a bowl.



Mash the avocados with a fork and cover with squeezed lemon juice.



Wash the green pepper. Slice it then chop it into small cubes.



Peel the onion and chop it up as finely as possible.



or if you have one
use a grater



Add the green pepper the
onion and mayonnaise to
the mashed avocado. Mix.



Fill the tomato shells. Replace
lids. Serve on a bed of
lettuce.



"I ADVOCATE
YOUR AVOCADO STUFFED
TOMATOES TO ANYONE
OR'NJADE."

GERGOVIAN MEAT BALLS

SERVES 4
Preparation: 20 mins Cooking: 40 mins
Equipment: bowl, mixing bowl,
measuring jug, garlic press, fork,
draining spoon, large pot, serving dish

INGREDIENTS



500g minced
beef



500g frozen peas
or petits pois



60g fresh
breadcrumbs



2 cloves
garlic



one teaspoon
nutmeg



2 tablespoons
parsley

1 egg

salt

pepper

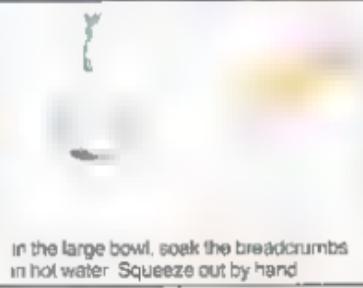
200ml water

50ml oil

THE SECRET OF
THIS RECH'PE 'SH IN
THE PARSLEY.'



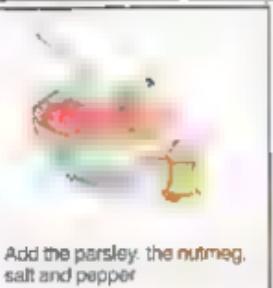
Put the minced
beef into the bowl



In the large bowl, soak the breadcrumbs
in hot water. Squeeze out by hand



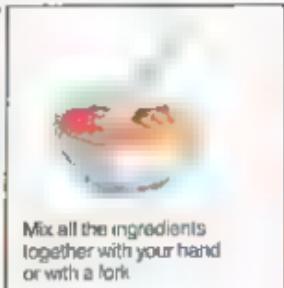
Add the breadcrumbs to the
minced beef. Break an egg
into the bowl



Add the parsley, the nutmeg,
salt and pepper



Crush garlic cloves or with a
garlic press, squeeze the 2
cloves of garlic onto the mixture



Mix all the ingredients
together with your hand
or with a fork



Make the meatballs by rolling the mince between your palms. Do not make them too big.



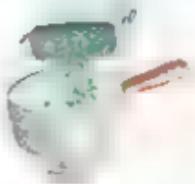
Pour the 200ml of water and the 50ml oil into a pan. Bring to the boil.



Plunge the meatballs one by one into the pan using a draining spoon.



Lower the heat. Simmer for 30 mins.



Add the frozen peas and cook for a further 10 mins.



Drain and arrange on a serving dish.



GLADIATOR'S SKEWERED SHRIMPS

GLADIATORS,
NAME YOUR
WEAPONS!



INGREDIENTS

600g
large frozen
uncooked shrimps

2 onions

50g pine
kernels

50g flaked
almonds

50g
raisins

300g
long grain
rice

1 chicken
stock cube

2 tbsp
honey

100ml
oil
salt
pepper



Push the shrimps onto the 4 skewers, place on a gratin dish. Rub some oil over them



Peel the onions; cut into two
then chop finely



Put the remaining oil and the
onions in the pan
Cook gently



When the onions are
transparent, add the rice
and mix



When the rice is transparent
add 1 1/2 times its weight in
water (450g).



Add the stock cube and honey
Cook gently stirring often

SERVES 4
Preparation: 15 mins **Cooking:** 20 mins
Equipment: 4 skewers, chopping board,
kitchen knife, large pan, wooden spoon,
gratin dish, frying pan and
garlic press; serving dish
Preheat oven: Gas 8 (230°C)



After 10 minutes add the pine kernels, almonds, raisins, salt and pepper



Cook a further 10 mins. Taste. If the rice is tender stop cooking. Turn off the heat



Meanwhile, put the dish of shrimps under a hot grill or in the oven at Gas 8. (230°C).



Grill the shrimps 5 minutes each side, or 10 minutes each side in the oven



Arrange the rice in the serving dish and put the skewers on top



Variation

The shrimps can be cooked in a frying pan with 2 tablespoons olive oil and 2 crushed garlic cloves



IMPEDIMENTA'S CHICKEN DRUMSTICKS

OF COURSE,
MY POSITION OF
IMPORTANCE G'VES ME
A CERTAIN AUTHORITY...



Preparation: 10 mins Cooking: 1 hour
Equipment: Chopping board, kitchen knife, tablespoon, 2 ovenproof dishes, pen
(or a microwave dish), 1 vegetable dish
Preheat oven: Gas 4 (180°C)

INGREDIENTS



4 Chicken drumsticks



8 thin slices
smoked bacon



2 onions



200g
double cream



salt and pepper



a large can of
petits pois

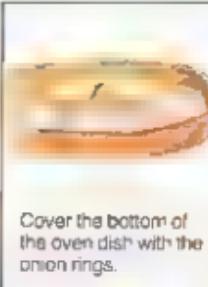
a large packet
of plain potato chips



Peel and halve
the onions.



On the chopping
board, cut them
into rings



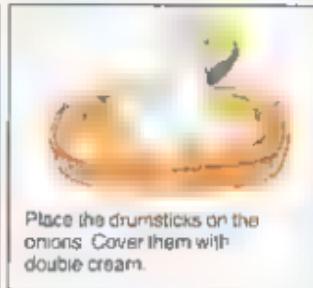
Cover the bottom of
the oven dish with the
onion rings.



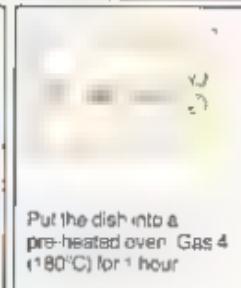
Spread each drumstick
with a tablespoon of
French mustard



Season with salt and pepper
Wrap 2 slices of bacon
around each drumstick



Place the drumsticks on the
onions. Cover them with
double cream.



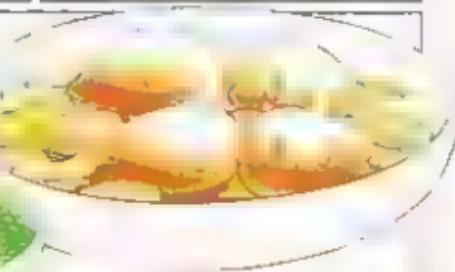
Put the dish into a
pre-heated oven: Gas 4
(180°C) for 1 hour



After 45 minutes, gently heat the petits pois in a pan for 15 minutes (or 6 minutes in a microwave oven).



When the chicken is cooked, heat the crisps in the second dish for 5 minutes in a moderate oven (Gas 2 (150°C)).



"IMPEDEMENTA, YOU SHOULD BE PROUD TO BE THE WIFE OF THE UNDISPUTED CHIEF OF THE VILLAGE, TO BE THE FIRST LADY, TO BASK IN MY REFLECTED GLORY....

STOP RABBETING ON AND HELP ME PLUCK THIS CHICKEN YOU OLD GOAT,



SERVES 4
Preparation: 15 mins Cooking: 1 hour
Equipment: Potato peeler, kitchen knife, saucepan, colander, aluminium foil, earthenware or pyrex dish 24 cm in diameter
Preheat oven: Gas 4 180°C

COMPANY'S CHEESE POTATO BAKE

INGREDIENTS



800g
potatoes



1 litre
milk



400g
double cream



2 cloves
garlic



1/2
teaspoon of
grated nutmeg



50g
butter



salt pepper



Peel the potatoes with the peeler and rinse



Cut into slices 2mm thick and place into the pan



Add the cold milk, salt and pepper to the potatoes. Heat



Remove from the heat before the milk boils over. Drain the potatoes.



Halve the cloves of garlic. Rub them over the bottom and the sides of the dish



Arrange the potato slices in layers in the dish



Mix nutmeg into the double cream. Season with salt and pepper. Pour over the potatoes



Dot with flakes of butter to help with the browning. Put into the oven (Gas 4 180°C) for 1 hour



If the potatoes brown too quickly cover the dish with aluminium foil!



...NOW
HERE I AM
SPUD BASHING!



FAIRYTALE HAMBURGERS

INGREDIENTS



2 onions



600g lean
minced beef



1 tablespoon
Worcester
sauce



1 tsp
groundnut
oil



50g
butter



4 hamburger
buns

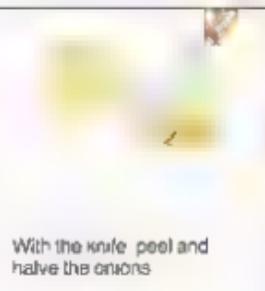


salt pepper

MAKES 4 HAMBURGERS

Preparation: 5 mins Cooking: 12 mins
Equipment: Kitchen knife
chopping board, large bowl, frying pan
spatula

YOUR
HAMBURGERS ARE
FAIRYTALE HAMBURGERS!
WHAT'S YOUR SECRET?



With the knife, peel and
halve the onions.



Place them on a board, flat
side down. Cut them into
4 lengthwise



Now slice them crosswise
into small pieces



Put the minced beef into the
large bowl. Add the onions
and Worcester sauce



salt and pepper. Mix well
with (clean) hands and divide
into 4 balls



In the frying pan, melt the
butter with the oil over
moderate heat.



Place the meat balls in frying pan and gently flatten with the spatula.



Cook for about 5 minutes each side over a moderate heat.



Put the hamburgers in the halved buns and serve immediately.



“QUITE SIMPLE ASTERIX,
PREPARE THEM WITH MY
GOLDEN SICKLE,



SERVES 4
Preparation: 5 mins Cooking: 10 mins
Equipment: Large saucepan, kitchen knife,
chopping board, frying pan with lid
wooden spoon

DOGMATIX' HOT DOGS

INGREDIENTS



One
French stick



4 frankfurter
sausages



2 onions

2 tbsps
oil

4 tbsps French
Mustard



Heat water in a pot large
enough to hold the
frankfurters.



Pre-heat the oven to
Gas 1 140 C



Peel the onions and halve
them lengthwise



Then chop each half
into fine slivers.



Put both oil and onions into the frying pan,
cover and cook gently for 10 minutes. Stir
occasionally



Cut the bread into four
Split open on one side.



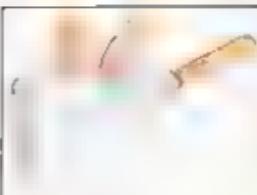
Warm the bread in the oven



When the water boils, put the sausages in to cook



After 10 mins, take the bread out of the oven



When the sausages have
cooked for 10 mins,
take them out of the water



Arrange the cooked
onion inside the
pieces of bread.



Add the sausages. Spread each sausage
with mustard. Voila! Dogmatix Hot Dogs.



CORSICAN SMOKED CHICKEN RISOTTO

SERVES 4
Preparation 20 mins Cooking 20 mins
Equipment: Chopping board, kitchen knife,
large pot, wooden spoon, measuring jug,
serving dish

AREN'T
MY SMOKED
CHICKENS
READY
YET?



INGREDIENTS



1 small tin
tomato puree



2 onions



1 chicken
stock cube



salt and pepper



50ml oil



300g American
long grain rice



70g grated
gruyere cheese



1 teaspoon
mixed herbs



1 small smoked
chicken or 500g
smoked ham



Peel and halve the
onions lengthwise



Place them flat side down on
the board. Slice thinly



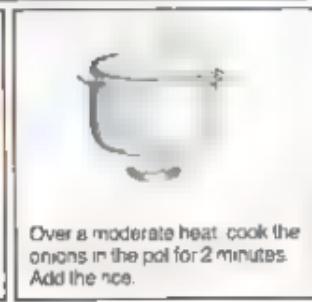
Chop into tiny pieces by slicing
crosswise. Put into the pot with the
oil.



Pour 300g rice into
a measuring jug.



Remove the chicken skin. Remove
the meat from the bones and cut
the meat into little pieces
If using ham cut into small
squares



Over a moderate heat, cook the
onions in the pot for 2 minutes.
Add the rice.



Stir the rice until it has absorbed the oil and begun to brown



In a measuring jug, measure a quantity of water equal to one and a half times the volume of rice: 450g



Pour the water into the pot. Add the stock cube and the tomato puree. Stir. Lower the heat.



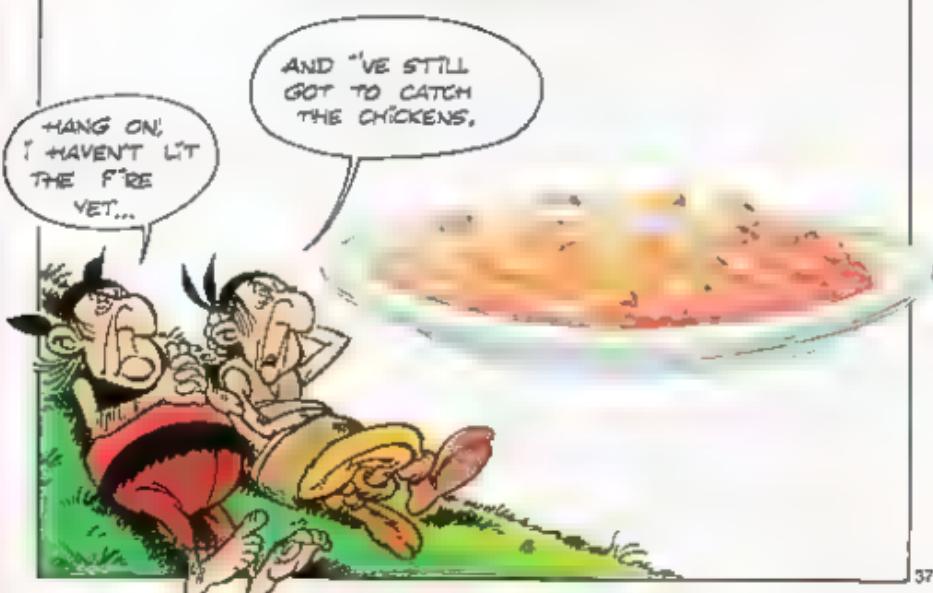
After 10 minutes, add the chicken or ham, the mixed herbs, a pinch of salt and a little pepper



Cook a further 10 minutes stirring often to prevent it from sticking to the pan



Check if the rice is cooked. Add the grated cheese. Stir and transfer into the serving dish



NORMAN SPAGHETTI SALMON

SERVES 4

Preparation: 15 mins Cooking: 10-12 mins
Equipment: Large pot, chopping board, colander, bowl, kitchen knife, wooden spoon, 4 plates

INGREDIENTS

250g spaghetti

120g smoked salmon

butter

4 tablespoons double cream

100g grated parmesan cheese

1 tablespoon oil
salt
pepper



Bring a pot of water to the boil. Add oil and a pinch of salt

Remove the salmon slices from the packet and place on a board

Cut into strips then into small pieces

Put the spaghetti into the boiling water. Stir well. Cook for 10-12 minutes

Test the spaghetti to see if it is cooked. Drain in a colander over the sink

Put the pot back on the heat. Gently melt the butter. Add the spaghetti



Mix well. Add the double cream.



and the chopped salmon pieces. Add pepper. Mix. Remove from heat.



Serve the spaghetti straight onto the plates accompanied by a bowl of parmesan cheese.



SERVES 4

Preparation: 10 mins No Cooking
Equipment: 4 dessert plates
kitchen paper, colander, knife, bowl,
whisk, tablespoon, ice cream scoop

THE BARD'S ROYAL BANANAS

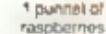
INGREDIENTS



4 bananas



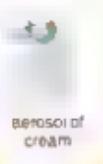
250g
strawberries



1 punnet of
raspberries



4 tablespoons
redcurrant
jelly



Bottle of
cream



1 litre of
vanilla ice cream



a fan-shaped
wavy border

AS LONG AS
HE'S EATING HE
CAN'T SING.



Peel the bananas and cut into two
lengthwise



Put two banana halves onto
each plate



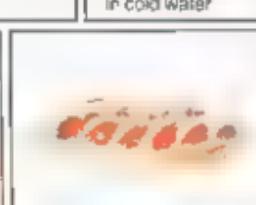
Wash strawberries
in cold water



Remove the green stalks.
Dry the strawberries on
kitchen paper



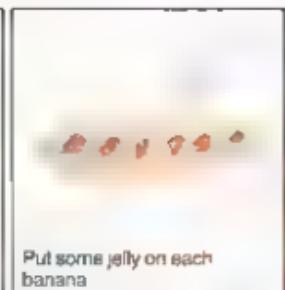
Halve the strawberries and
arrange them around the
bananas



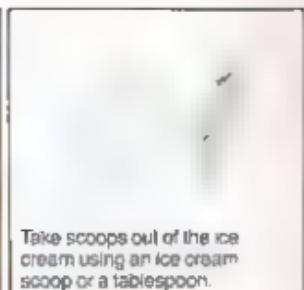
Without washing them,
place the raspberries
between the bananas



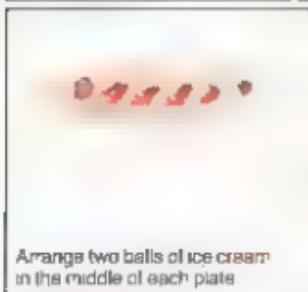
Put the redcurrant jelly in the bowl and whisk



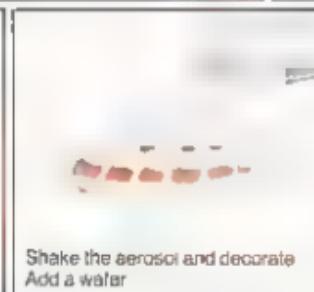
Put some jelly on each banana



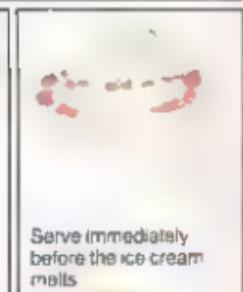
Take scoops out of the ice cream using an ice cream scoop or a tablespoon.



Arrange two balls of ice cream in the middle of each plate



Shake the aerosol and decorate
Add a wafer



Serve immediately
before the ice cream melts



OBELIX'S NUTTY BROWNIES

MAKES 15 BROWNIES

Preparation: 25 mins Cooking: 20-25 mins
Equipment: Frying pan, medium saucepan
mixing bowl, whisk, kitchen knife
non-stick baking tin 25 x 25 cm
chopping board, small pieces aluminium foil
serving tray
Pre-heat oven: Gas 4 (180°C)

INGREDIENTS



100g chocolate
85% cocoa

2 eggs



150g sugar

100g plain flour



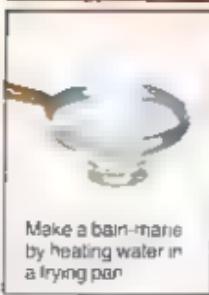
125g butter and 25g
butter in



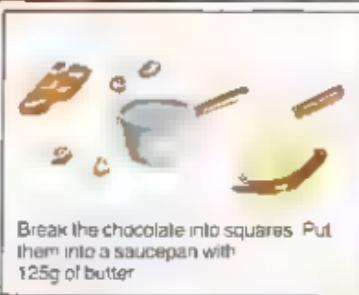
100g shelled walnuts



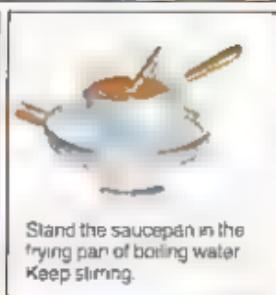
salt



Make a bain-marie by heating water in a frying pan



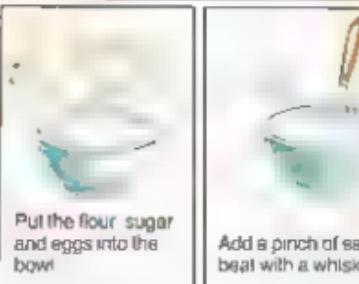
Break the chocolate into squares. Put them into a saucepan with 125g of butter



Stand the saucepan in the frying pan of boiling water. Keep stirring.



When the mixture is melted, turn off the heat

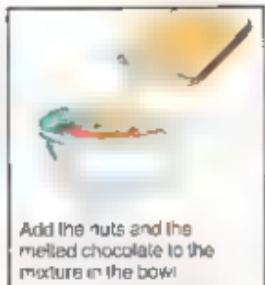


Put the flour, sugar and eggs into the bowl



Add a pinch of salt and beat with a whisk

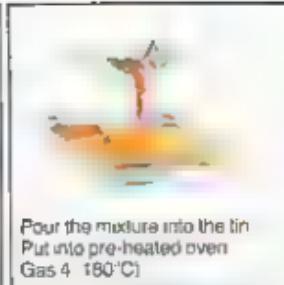
On the board, chop the nuts with a knife.



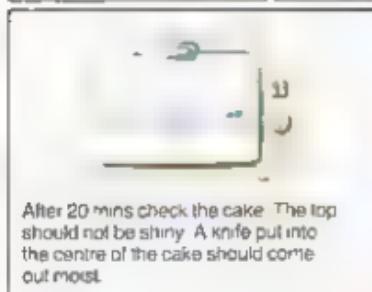
Add the nuts and the melted chocolate to the mixture in the bowl



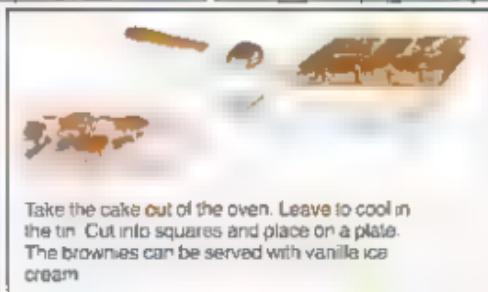
Butter the tin. holding the butter with the small piece of aluminium foil.



Pour the mixture into the tin
Put into pre-heated oven
Gas 4 180°C



After 20 mins check the cake. The top should not be shiny. A knife put into the centre of the cake should come out moist.



Take the cake out of the oven. Leave to cool in the tin. Cut into squares and place on a plate. The brownies can be served with vanilla ice cream



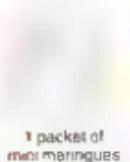
VIKING'S ICE CREAM DREAMS

MAKES 4 ICE CREAM CUPS
Preparation: 0 mins
Cooking: 5 mins
Equipment: 4 deep glasses
medium saucepan whisk
colander, kitchen knife
ice cream scoop.

INGREDIENTS



1 litre
strawberry ice cream



1 packet of
mini meringues



250g
strawberries



aerosol of
cream



6 tablespoons of
redcurrant jelly



Put the four glasses in the refrigerator so that they are quite cold



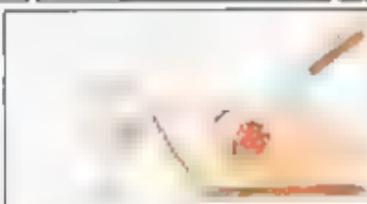
Put the 6 tablespoons of redcurrant jelly and the same amount of water in the pan



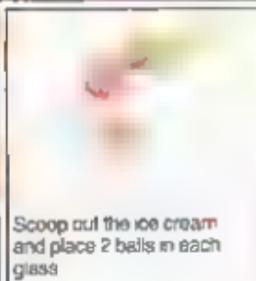
Heat and blend with a whisk
Cool the mixture whisking occasionally



Wash and drain the strawberries before removing their stalks.



In each glass, put 4 strawberries, (cul up the largest ones). Add 2 or 3 mini meringues



Scoop out the ice cream and place 2 balls in each glass



Pour the cooled redcurrant jelly over the ice cream



Shake the aerosol. Top each glass with cream



Decorate with remaining strawberries and meringues.



CLEOPATRA'S EXOTIC GATEAU

SERVES 6

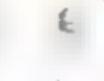
Preparation: 15 mins Cooking: 30 mins
Equipment: colander 2 small saucepans
non-stick cake in 24cm diameter
mixing bowl, whisk, serving plate
Pre-heat oven to Gas 4 (80 C)



4 tablespoons
golden syrup



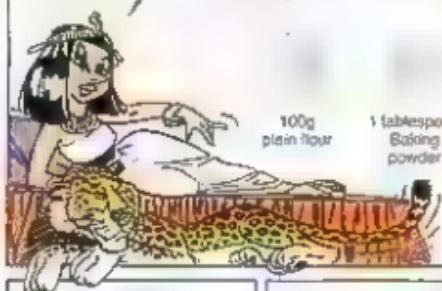
3 eggs



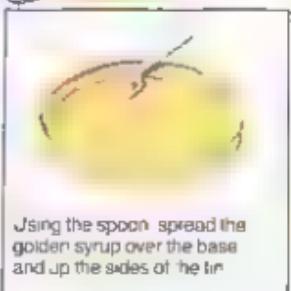
100g
plain flour

1 tablespoon
Baking
powder

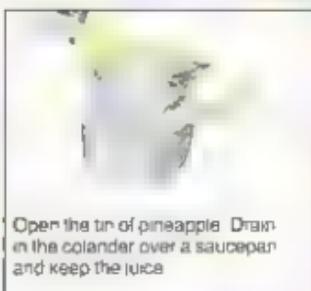
100g
granulated
sugar



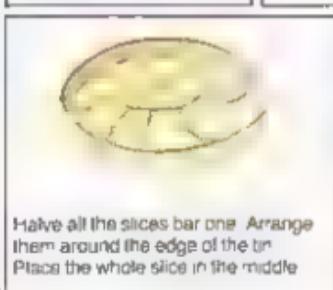
Put the 4 tablespoons
of golden syrup into the
cake tin



Using the spoon, spread the
golden syrup over the base
and up the sides of the tin



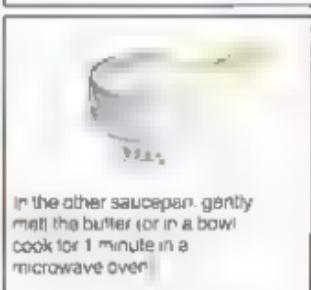
Open the tin of pineapple. Drain
in the colander over a saucepan
and keep the juice



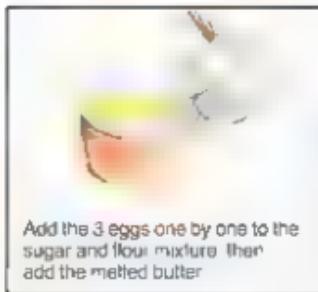
Halve all the slices bar one. Arrange
them around the edge of the tin.
Place the whole slice in the middle



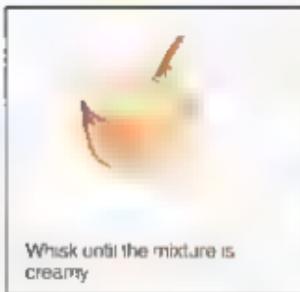
Put the sugar, flour,
baking powder and
salt into a bowl



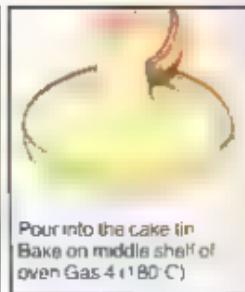
In the other saucepan, gently
melt the butter (or in a bowl
cook for 1 minute in a
microwave oven)



Add the 3 eggs one by one to the sugar and flour mixture. Then add the melted butter



Whisk until the mixture is creamy



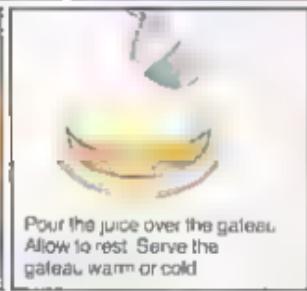
Pour into the cake tin
(Bake on middle shelf of oven Gas 4 (180°C))



After 30 minutes take the gâteau out of the oven and tip out onto a plate



Gently heat the reserved pineapple juice in the saucepan for 10 minutes



Pour the juice over the gâteau. Allow to rest. Serve the gâteau warm or cold



SERVES 12

Preparation: 20 mins **Cooking:** 30 mins
Equipment: 2 bowls, 2 saucepans
2 whisks, measuring jug, scales
spatula, mixing bowl, electric whisk,
2 cake tins 24 cm diameter, frying pan,
serving plate, spatula.
Pre-heat oven: Gas 4, 180°C

BELGIAN CHOCOLATE GATEAU

INGREDIENTS

300g plain flour	300g castor sugar	125g butter	80g unsweetened cocoa
200g live yogurt	80g desiccated coconut	200ml hot water	
1 teaspoon powdered vanilla	1 teaspoon bicarbonate of soda	1 teaspoon salt	
2 eggs	200g plain chocolate	200g double cream	aerosol of cream

**FOLLOW ME MY FRIENDS.
COME AND TASTE MY
SPECIALITY - BELGIAN GATEAU.
THERE ARE ONLY A FEW
SLICES LEFT - JUST
ENOUGH FOR A SNACK.**



In a bowl, whisk together the cocoa and very hot water. Allow to cool.

Gently melt the butter in a saucepan or in a bowl, cook for one minute in a microwave oven.

In a mixing bowl, cream together the butter and sugar using a whisk.

Separate the eggs. Place the whites in a bowl and add the 2 yolks to the mixture in the mixing bowl. Whisk well.

Add the cocoa liquid, the sieved flour, the salt, the vanilla, the bicarbonate of soda and the yogurt. Mix well.

Beat the egg whites till stiff.



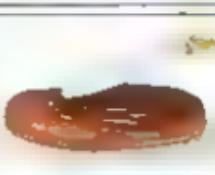
fold gently into the chocolate mixture so as not to break down the air bubbles



Butter 2 cake tins. Divide the mixture between them. Put in oven, Gas 4 (180°C) for 30 minutes. When cooked remove from oven and allow to cool.



Melt the plain chocolate in a saucpan standing in a hot water-filled frying pan. Away from the heat add the double cream



Tip out one cake onto the serving plate. Spread with $\frac{1}{2}$ of the chocolate cream. Sprinkle with coconut.



Tip the second cake onto the first. With a spatula, cover the top and sides with the remaining chocolate cream. Refrigerate.



Just before serving, decorate with aerosol whipped cream

**JUST
ENOUGH FOR
ME!**



**NOT A BAD
LITTLE SNACK.
HEY SON!**

SERVES 4-6

Preparation: 15 mins

Cooking: 30 mins

Equipment: bowl, mixing bowl

2 knives, earthenware or pyrex

dish 28cm diameter, kitchen paper

Pre-heat oven: Gas 9 (240°C)

LOVER'S APPLE CRUMBLE

INGREDIENTS

5 golden delicious apples

50g raisins

150g plain flour

220g brown sugar

1 punnet of raspberries

50g soft margarine

200g single or double cream



If using raisins, soak them in a bowl of hot water



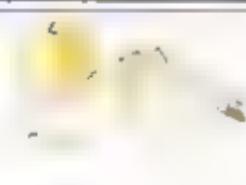
Put the flour and brown sugar into the mixing bowl



Add the margarine cut into three pieces. With a knife in each hand



Cut the margarine into the flour until it has the consistency of breadcrumbs



Peel the 5 apples. Quarter and core them.



Cut the apple quarters into little pieces and put into an oven dish



Drain the raisins. Dry them with kitchen paper



Sprinkle the raisins (or the raspberries) onto the flan



Pour the flour, margarine and sugar mixture over the apples. Bake in the bottom of the oven at Gas 8 (240°C)



After 10 minutes, lower the temperature to Gas 4 (180°C) and bake a further 20 minutes



The crumble is cooked when apple juice bubbles up at the edges.



Serve the hot or warm crumble with single or double cream

OBELIX, YOU'RE
A REAL CORDON BLEU
COOK YOU KNOW!
YOUR CRUMBLE WOULD
MAKE ANY G'RL GO
WEAK AT THE
KNEES.



PIRATE'S DARK CHOCOLATE MOUSSE



LET'S GO FOR
THE COCOA.

SERVES 4
Make a minimum of 2 hours ahead.
Preparation: 30 mins Cooking: 15 mins
Equipment: frying pan, medium
saucepans, cup, teaspoon
wooden spoon, mixing bowl, electric
whisk, serving bowl, spatula.

200g chocolate
(65% cocoa solids)

100g butter
4 eggs

2 tablespoons
hot water

1 tablespoon
instant coffee
granules
salt



Heat some water in a frying pan
to make a bain-marie



Break the chocolate
into the saucepan. Add
the butter



Dissolve the coffee granules in
a cup with two tablespoons of
hot water



Pour the coffee over the
chocolate and stand the
saucepans in the water-filled
frying pan



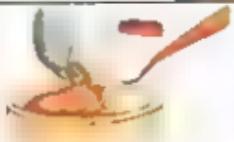
Stir until it is creamy
Allow to cool
for 10 minutes



Separate the eggs, putting the whites
in a bowl. Stir the yolks into the
saucepans one at a time



Add a pinch of salt to the egg whites and whisk into stiff peaks.



Pour the chocolate into the serving bowl and, bit by bit, add the egg whites with a spatula.



Gently fold the egg whites into the chocolate. Refrigerate for 2 hours.



NEW WORLD PANCAKES

THESE NEW
WORLD PANCAKES
ARE . . .

HOW.



INGREDIENTS

4 eggs

2 tablespoons
baking powder

maple
syrup

500g
plain flour

1/2 teaspoon
vanilla essence

2 tablespoons
granulated sugar

1/2 teaspoon
salt

1/2 litre
milk

butter for
the pan



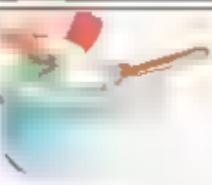
Put the flour and eggs into a bowl
and whisk together



Whisking all the time.
Gradually add the milk



Add the sugar, baking
powder, salt and vanilla



Pass the batter through a
strainer to remove any lumps.
Leave to rest for 2 hours



Using some kitchen
paper, butter the pan.
Heat over a moderate
flame.



Carefully pour about a ladle of
batter into the pan to make a
thickish pancake, 12 cms in
diameter.

MAKES 18 PANCAKES

Preparation: 15 mins

Resting time: 2 hours

Cooking: 30 mins

Equipment: 2 mixing bowls, whisk

strainer, kitchen paper

non-stick pan 20cm in diameter or smaller

spatula, spoon.



When the upper surface is dry and full of holes, turn over with a spatula



Cook the other side for 2 minutes. Lift the edge to check if it is ready



Pour maple syrup over the pancake and eat immediately

**A LIBERATING
EXPERIENCE!**



WILD BOAR CHOCOLATE TRUFFLES

MAKES 40 TRUFFLES
Preparation: 30 mins Cooking: 20 mins
Equipment: medium-sized saucepan,
wooden spoon, 2 wide plates
small spoon, serving tray

INGREDIENTS

400g fat
sweetened
condensed milk



20g
butter

2 tablespoons
drinking
chocolate

one packet
chocolate
vermicelli

40 paper
cases for
sweets



Put the butter, the milk and the drinking chocolate into the saucepan



Heat gently, stirring with a wooden spoon until the mixture is smooth



The mixture is ready when the chocolate lifts away from the edge of the pan with a spoon



Pour the mixture into a dish and allow to cool.



Remove a spoonful of the chocolate mixture



and roll between your palms to form a small ball



In the other dish, roll the balls in the vermicelli so that they are well covered



Place the truffles into the paper cases and serve on a tray

“ LIKE BOARS,
TRUFFLES AND
CHOCOLATE...”



???

GREEDY
GUTS.



CAESAR'S IMPERIAL COCKTAIL

NOW THIS IS A DRINK
FIT FOR CAESAR.



MAKES 4 LARGE GLASSES

Preparation: 0 mins

Equipment: 4 large glasses jug
lemon juicer 2 saucers whisk knife
chopping board

INGREDIENTS



2 glasses (400ml)
orange juice



1 glass (200ml)
pineapple juice



1 glass (200ml)
grapefruit juice



3 tablespoons
syrup of grenadine

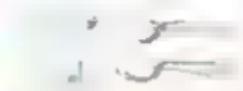


1 orange

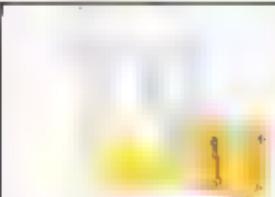


lemon

2 glasses (400ml)
sparkling water



2 tablespoons castor sugar



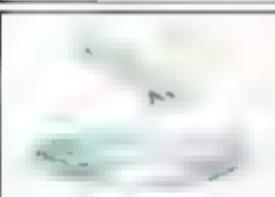
Pour the orange juice,
pineapple juice and grapefruit
juice into the jug



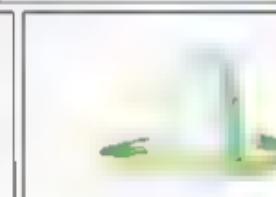
Add the syrup of grenadine
and whisk



Squeeze the ~ lemon and
put the juice in a saucer



Put the sugar into the other
saucer



Take a glass, dip the rim into the lemon
juice



then into the
sugar



Frost the other 3 glasses in the same way. Allow to dry



On the chopping board, cut 4 large slices from the middle of the orange



With the knife, slit each slice from the middle to the edge



Add the sparkling water to the jug and mix well



Pour the cocktail into the 4 glasses. Add ice cubes.



Decorate each glass with a slice of orange.

I'LL LET
CLEOPATRA TASTE
SOME, SHE'S GOT A
GOOD NOSE.



CRISMUS BONUS' MAGIC COCKTAIL

MAKES 4 LARGE GLASSES
Preparation: 10 mins
Equipment: jug, lemon juicer,
2 saucers, 4 large glasses,
whisk, chopping board, kitchen knife.



INGREDIENTS



2 glasses (400ml)
pink grapefruit
juice



1 (400ml) tin or
2 glasses of
lemon soda (gin)



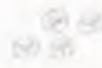
2 tablespoons
syrup of citron



200ml
pineapple juice



1 lemon



4 ice cubes



Pour the syrup of citron, the grapefruit and the pineapple juice into the jug. Whisk.



Wash the lemon under hot water.



Squeeze half the lemon and pour the juice into a saucer. Keep the other half.



Put the two tablespoons of sugar into the other saucer.



Take each glass in turn and dip the rims into the lemon juice, then into the sugar.



You now have frosted glasses.



Cut 4 slices from the other lemon half. Make a slit in each slice from the middle to the edge.



Add the soda to the jug and mix.



Pour the cocktail into the 4 glasses. Add an ice cube to each and decorate with a lemon slice.

I'LL NEED MORE
THAN A MAGIC COCKTAIL.
IT'S ENOUGH TO MAKE
YOUR HAIR CURL!



A BOAR BY
TOUTATIS!



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